

BRUNCH SELECTIONS

ALL BRUNCH ITEMS SERVED WITH YOUR CHOICE OF BREAKFAST POTATOES OR PETITE SALAD.
ADD BOTTOMLESS MIMOSAS \$18

BREAKFAST SANDWICH.....12.95

Two Scrambled or Fried Eggs, Crumbled Sausage, Bacon, American Cheese, Arugula, Tomato, and Pesto

BREAKFAST TACOS.....13.95

Flour Tortilla, Scrambled Egg, Ground Chorizo, Crumbled Bacon, Shredded Cheddar, Craft Sauce

AVOCADO TOAST.....11.95

Multigrain Bread, Avocado Spread, Poached Eggs, House Seasoning

Add Bacon \$2 Add Sausage \$2 Add Prosciutto \$2

EGGS BENEDICT

Two Poached Eggs, Bacon, Tomato, and Hollandaise, served on an English Muffin

Traditional \$13.95 Lobster \$16.95 Prosciutto \$14.95

STUFFED FRENCH TOAST.....12.95

House Cut Brioche, Stuffed with Berry Sweet Cream, Finished with Berry Compote

CLASSIC FRENCH TOAST.....11.95

House Cut Brioche, Real Maple Syrup, or Sugar and Cinnamon

CHICKEN AND WAFFLES.....16.95

Southern Fried Chicken Breast, Belgian Waffle, Maple Mascarpone, Berry Compote, Mikes Hot Honey Syrup

SHRIMP AND "GRITS".....19.95

Cracked Middlin's, Sautéed Shrimp, Bacon, Scallions, Cheddar

S O C I A L

CRAFT CHICKEN WINGS.....14

Celery / Carrot / Blue Cheese

CHOICES

Lemon Pepper

Jerk Sauce

Carolina Bourbon Gold

Firecracker

Mango Habanero

Garlic Parmesan

WAYGU BEEF SLIDERS.....13

Caramelized Onions / Cheddar Cheese / Craft Sauce

SPINACH ARTICHOKE DIP.....12

Pita Bread / Celery / Carrots / Marinated Artichokes / Roasted Red Peppers

FRIED OYSTERS.....16

House Cut Organic French Fries / Jerk Remoulade / Slaw

ARUGULA PARMESAN FRIES.....9

White Truffle Oil / Parmesan Cheese / Arugula

CRAFT QUESADILLAS.....13

Sauteed Peppers / Onions / Green Goddess Aioli

CHOICES

Chicken

Beef

Shrimp

ASIAN LETTUCE CUPS.....12

with Slaw / Korean BBQ

CHOICES

Chicken

Steak

Shrimp

P L A T E S

FRIED BRUSSEL SPROUTS.....10

Candied Walnut Vinaigrette / Honey Sriracha Aioli

SPICY EDAMAME.....6

Black Sea Salt / Chili Oil

FRIED GREEN BEANS.....6

Honey Sriracha Aioli

B Y T H E S E A

CURRY COCONUT MUSSELS.....15

Coconut Curry Broth / Cilantro / Grilled Baguette

TUNA TARTARE.....15

Cucumber / Avocado / Tomato Water / Crispy Shallots

CHARRED OCTOPUS.....15

Arugula / Romesco / Roasted Fava Bean / Micro Crest Salad

R A W B A R

OYSTERS.....MP

Radish Cider Mignonette / Limoncello Dropper

Oyster Variety - ask your server

OVERSIZED SHRIMP..... 3.50 EA

Smoked Cocktail Sauce

CRAFT 32 

Executive Chef Nicholas Becker
Sous Chef Bryan Meadows
Sous Chef Jacob Cosme

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing order please inform your server if a person in your party has a food allergy